"This can't be hers. No way. As her big sister, I won't tolerate this!" was what she thought.

Thank you for making it popular!
It's the third chapter of high school girls living and cooking together!

新米姉妹のふたりごはん!

Let's have a meal together!

柊ゆたか

The story up until now

Sachi and Ayari are two high school girls who ended up living together as sisters because their parents remarried.
At first Sachi was intimidated by Ayari's stern face and curt words, but the two sisters bonded over Ayari's cooking. Sachi always full of energy and a big eater Ayari, who has a stern face and can't communicate well but can cook. Two high school girls living and cooking together!
A delicious meal is the ingredient behind their smiles. Now, what's on the menu today?

I'm about to serve breakfast.

!

.....

Nee-san

Wow!

It looks good!

Can I take this-

over...

?

Doesn't Sachi seem more like the big sister now?
A big sister...
Grown-up,
with a sense for fashion,
kind,
always guiding her little sister...
I'll give you the bigger piece
Ayari-san
Now playing in theaters across the country!!
a robot secretly developed by Russian scientists wage all-out war in this action-SF epic!
Invaders from Venus, and

Full-blast
Big Sister Aura
Would you like to see a movie with me this weekend?
Oh!
It's okay if you have something planned already!
Really! It's only if you want to...
And I wanted to give you a tour since you're new here..
I'm going.
Definitely.
O-Okay
ゴゴ
ゴゴ
ゴゴ
ゴゴ
!!

Hm hm
Today we're
going out!
I'm ready, Ayari-san!
Complete!
My best shot so far at looking like a big sister!
Fufufu

You're just wearing your uniform!?
No way.
Me too
The school told us to wear our uniforms when going out
Is it weird?
Hmm
It's not weird, just
Since you're pretty
There's so much other stuff you could wear instead!

Um...
Alright! Time to act more like a big sister!
POPCORN
Wow!
What type of popcorn do you want?
The strawberry caramel looks so good!
Ah!
Was that too childish?
Um...

Ayan's salt and butter
Sachi's strawberry caramel
Huh?
It's okay to eat in movie theaters?
BAM!
Ching!
RATATATATA!!!
CRUNCH
CRUNCH
CRUNCH
CRUNCH
BOOM!
SLAM
PEWPEW!
CRUNCH
CRUNCH
CRUNCH
She's only eating when it's loud...
CRUNCH

and popcorn's new to her
Guess she doesn't go out to places like this often.
Cafe Marcel
Let's go to a cafe!
Their parfait float is delicious!
There's still plenty of time left, so...
That was amazing!
It's going well!
I'm a pretty good big sister, aren't I?
Right!

Guest number 18!
BLACK!
A double espresso, please
Order received.
Even for drinks...
B-
Bitter!
Black, and the cup's so small...
Got ahead of myself...
I really should've ordered something sweeter...
Would you like to
take my parfait float?

I like espresso.
like espresso like espresso like espresso (echo)
Are you really okay with that?
Yes.
It's super ... bitter!
That's just..
Gwahh!
what a big sister would say!
?
はぁ

What do you do on your days off?
Where do you go with your friends?
I'm always cooking at home.
Last week too?
Yes.
What about before you moved here?
The same
On weekends, I'm either cooking or reading books at home.
This is my first time going outside with someone...
You mean
She doesn't have any-
Oh!

I ordered a parfait float thinking it might be good.
Hm?
Yes
Um Are you really okay drinking that?
it's still a little too sweet for me after all...
But I think
Hmm...
?

I'm home
We're back!
Sigh...
I couldn't do anything right as a big sister!
Nee-san
I'm no good as a big sister...
Sorry, Ayari-san...
KNOCK KNOCK
Yes?

Tonight's dinner
I want to make it together with you.
Can we?
Is she...
I'll do it! I'll do it!
relying on me!?
Of course we can!
Okay!
What are we making today?

We can make sausage at home?
I love sausage!
Yes!
Sausage.
Normal sausages are made by stuffing ground meat into sheep or pig intestines,
But we're going to use this!
Negi?

First we cut the partially thawed meat into chunks
and use the food processor to mince it!
To prevent the fat from melting, the meat has to be kept below 10°C
So place the bowl used for mixing meat inside a bowl of ice water
And now..
Wearing these to prevent my hands from warming the meat.

Add salt and spices to the meat,
and mix!
Brr!

My hands are freezing,
but I can't stop now!
Do your best!
When it starts to get sticky,
put it in the fridge

When it's cool enough to touch,
push the inner part out and..
and plunge it into the boiling water
Next, cut the white part of the negi to fit in the frying pan..
here
It slid off so smoothly!
Is it really that easy to peel?
Repeat to make more

and using the sausage meat we left in the fridge,
Tie off one end of the negi skins with string.
We'll use these as the sausage casing.
What is that? It looks so cool!
we fill them!

Be careful not to tear the skin...
Fit as much of the negi skin as you can over the head of the nozzle
SWELL
SWELL
CLICK
It's filling up!
Wow
It keeps getting bigger!
Fill it up, making sure to leave enough skin for the string,
and you tie off the
other end...

A sausage made with negi!
Wow!
It looks fun!
I want you to use the filler, Nee-san!
I'll do it!
Leave it to me!

Ah!
Mm
There!
The skin tears easily, be careful-
It'll be covered with food wrap when cooking!
I-It's okay!
Sniff
Okay! I'll get it right this time!

カチャッ
カチャッ
まき
I got it!!
So fun!

Don't let it boil.
and let it simmer for 15 minutes at 85°C
Enclose the sausage in food wrap
It's like candy!
Take off the wrap and brown the sausage in the frying pan
We did it!

Let's
eat!
So juicy!

Ahh...
The trapped meat juices along with the negi's sweetness are melting together inside my mouth...
That mouthfeel when I bite into the negi skin is the best!!
I just can't stop eating!
Um...

I couldn't say it in time this morning, but...
This morning?
You looked
really cute this morning.
Those clothes really suited you

It's that age when she wants to be called "cool."♡

To be continued next issue!

November issue will be out September 27th!

今日のふたりレシピ vol.3

today's futari recipe

I wanted to make it but it's too hard...
That's Brazil's Linguiça
It's like black magic!!
But it looks so good in the photo!
Hey, look!
This sausage uses pig's blood, nose, and even their tail
Finding the ingredients would be...
And this is sheep's heart!
Sausages of the world

NEGI SAUSAGE

INGREDIENTS: THE SKINS FROM TWO (THICK) STICKS OF LONG NEGI, 300G PORK SHOULDER ROAST OR RIB MEAT (A 3:7 RATIO OF LEAN TO-FAT IS BEST) 4 TO 5G OF SALT (ROUGHLY 1 TO 2% OF MEAT WEIGHT) 10 TO 18G OF PEPPER (ROUGHLY 3 TO 6% OF MEAT WEIGHT) HERBS, SAGE, NUTMEG, GARLIC, PAPRIKA AS DESIRED

DIRECTIONS:

1. TAKE THE PORK OUT OF THE FREEZER AND LET IT THAW SOMEWHAT BEFORE CUTTING INTO SMALLER PIECES. THEN USE A FOOD PROCESSOR OR GRINDER TO MINCE IT.
2. TO PREVENT THE FAT FROM MELTING, PUT THE MIXTURE FROM STEP ONE IN A BOWL SURROUNDED BY AN ICE BATH. MIX IN THE SALT AND HERBS AND LEAVE IN THE FRIDGE FOR ONE HOUR.
3. DISCARDING THE ROOT AND GREEN PORTION, CUT THE NEGI INTO PIECES THAT CAN FIT IN YOUR PAN AND DROP THEM IN BOILING WATER FOR 10 TO 20 MINUTES. WHEN COOL, PUSH OUT THE INNER PART AND HEMP TO GET CYLINDRICAL CASINGS. TIE ONE END SNUG WITH STRING.
4. FILL THE SAUSAGE STUFFER OR A PIPING BAG WITH THE MEAT. MAKE SURE THE NOZZLE REACHES AS FAR INTO THE CASING AS POSSIBLE AND FILL. TIE OFF THE OTHER END.
5. COVER THE SAUSAGES WITH FOOD WRAP AND TWIST LIKE CANDY WRAPPERS. SIMMER IN WATER FOR 15 MINUTES AT 85°C.
6. TAKE OFF THE FOOD WRAP AND FINISH BY BROWNING THE SAUSAGES IN THE PAN.

NOTE: THE COOLED MIXTURE CAN BE QUITE HARD. FOR THOSE USING PIPING BAGS, ADDING ABOUT 2% OF THE MEAT'S WEIGHT WORTH OF MILK OR ICE WATER TO THE MIXTURE WILL MAKE IT EASIER TO PIPE.

YOU CAN MAKE SAUSAGE AT HOME?! I'M SURE SOME OF YOU SHOUTED ALONG WITH SACHI ON THAT. YES, YOU CAN. NOT TO MENTION THAT IT'S REALLY FUN! IN THIS ISSUE I'LL TRY TO ELABORATE ON THE SAUSAGE MAKING PROCESS.

PRACTICAL!!

★ COOKING MANGA RESEARCHER SUGIMURA KEI'S ★

Futari Gohan

THE MOST IMPORTANT THING YOU HAVE TO PAY ATTENTION TO WHEN MAKING SAUSAGE IS TEMPERATURE. REMEMBER HOW AYARI KEPT THE MEAT COOL AND WAS CAREFUL NOT TO LET IT WARM UP? IT'S BECAUSE IF YOU LET THE MEAT WARM UP, THE SAUSAGE STUFFING WON'T MIX EVENLY.

SAUSAGE IS MADE BY COMBINING MEAT, FAT, AND WATER. FAT AND WATER IS LIKE OIL AND WATER. IT'S QUITE HARD TO MIX THE TWO TOGETHER, BUT YOU CAN MIX THEM IF YOU APPLY ENOUGH FORCE AND KEEPING THE TEMPERATURE BELOW 10°C PREVENTS THE MEAT PROTEIN FROM STICKING TOGETHER DUE TO HEAT, MAKING IT EASIER TO MIX. A COMMONLY USED METHOD IS TO PUT ICE IN THE FOOD PROCESSOR, WHICH ADDS WATER AND COOLS THE MEAT AT THE SAME TIME.

ALRIGHT! EVERYTHING BEFORE THIS WAS JUST PREP WORK, NOW IT'S TIME FOR SOME FUN. FUN SAUSAGE STUFFING! WITH ENOUGH WORK IT IS POSSIBLE TO USE THE PIPING BAGS USED FOR CREAM, BUT YOU'LL WANT TO USE A SAUSAGE MAKER. THE ONE AYARI WAS HOLDING LIKE A RIFLE. AFTER YOU FILL IT WITH THE MEAT AND FIT THE CASING ON IT'LL STUFF YOUR SAUSAGES WITHOUT ANY TROUBLE. TRULY A SPECIALIZED TOOL DESIGNED FOR MAKING SAUSAGES. IT PUSHES THE MEAT OUT WITH A CLICK. IT'S REALLY FUN! IT'S NOT AS EASY AS IT LOOKS, BECAUSE YOU HAVE TO MAKE SURE THE CASING DOESN'T RIP SO THAT AIR WON'T GET IN. BUT I'M SURE YOU'LL QUICKLY GET THE HANG OF IT. A CHEAP ONE CAN BE ORDERED ONLINE FOR ABOUT ¥40. SO IF YOU'RE INTERESTED, CHECK IT OUT? OTHER THAN DOING IT AT HOME, TRY BRINGING IT TO A BARBECUE AND LETTING EVERYONE HAVE A TRY AT IT! IT'LL BE A BLAST!

BY THE WAY, DO YOU KNOW WHAT'S THE DIFFERENCE BETWEEN A WIENER AND A FRANKFURTER? NOWADAYS IT'S MOSTLY ABOUT THE SIZE, BUT THE NAMES USED TO BE BASED ON THE CASING USED. WIENERS WERE MADE FROM SHEEP INTESTINES AND FRANKFURTERS WERE MADE FROM PIG INTESTINES. THEIR FILLINGS WERE THE SAME SURPRISINGLY. YOU CAN MAKE SAUSAGES AT HOME! TRY MAKING AND EATING YOUR OWN!

4-koma & illustration, Hiiragi Yutaka

SUGIMURA KEI profile

THE POPULAR COOKING MANGA RESEARCHER BEHIND "SOHO SAUCE NOTEBOOK," "SAUCE NOT SAKE GUIDE BOOK," AND MANY OTHER WORKS. HE'LL TALK ABOUT THE COOKING FEATURE, "IN-FLIGHT SHIMAI NO FUTARI GOHAN" (BASED ON HIS OWN EXPERIENCES).

Translation: Almond
Typesetting: Nouz
QC: Patamon, SHinju, Firelily

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